

# THE HEADLINE PAGE FOR EVERY WOMAN

Edited by JULLIA CHANDLER MANZ.

## FRITZI SCHEFF SAYS CHARM IS BETTER THAN BEAUTY

### Famous Prima Donna Declares That Any Woman Can Cultivate Qualities of Character That Have Power to Win Human Hearts.

By JULLIA CHANDLER MANZ.

Some folks there are who say that Fritzi Scheff is the most beautiful prima donna on the American stage. Others there are who insist that she is not even a pretty woman. But I have yet to hear the man or woman say that Miss Scheff has no charm.

Agreeing of her appearance at the Belasco Theater this week in the beautiful Strauss opera "Night Birds," the question of her beauty came up for discussion the other night in an assembly of somewhat artistic people, with a diversity of opinion that made the argument hot.

"Let's drop the question of her beauty and talk about her charm," said a sensible chap.

"Ah!" sighed his friends with relief. "Fritzi Scheff is a splendid winsome, whether her mood is quarrelsome, tender, petulant, or serious. She possesses charm, and that is of far greater value than beauty," asserted the man who had made the suggestion that the question of the prima donna's beauty be dropped.

At this point the discussion began anew, this time of the comparative value of charm and beauty, and the argument became as heated as before, until I suggested that I be appointed as a committee of one to ask Miss Scheff to analyze charm and give her opinion of its comparative value with beauty.

**Madam's Answer.**  
So I went to her with my question and she gave me that elusive smile of hers that is so great a part of her witchery.

Then quite suddenly she became altogether serious.

"I was thinking of the very thing one day last week. I was waiting in one of your Washington stops for change. Two girls stood next to me. The one was very lovely to look upon. She had features that were almost perfect and a peach-and-cream complexion. The other girl had irregular features, and her face in repose could never be called pretty. She was stylishly gowned, and her manner was very pleasant and gentle. Their chaperon came before me, and the beautiful girl hurried away, while the plainer one lingered a moment, giving the saleswoman a smile that lighted her whole countenance.

"What a beautiful girl," I said to the saleswoman, referring to the first one.

"Why, did you think her pretty?" I was asked, in surprise. "I thought the other one much better looking," she told me.

The remark has been something in my brain ever since.

"Doesn't this incident answer your question?" the prima donna asked me.

"What do you think?" I questioned her.

**Power of Charm.**  
"I think that there is more power in charm than in beauty, and that they are not synonymous terms. The plain-faced girl in the shop had that magical, that wonderfully elusive quality of charm which, like which without beauty, is irresistible; but which without beauty does very far in replacing it, and certain accounts for the winsomeness of many women who could never be considered beautiful.

"And the best thing about it," Miss Scheff went on to say, "is that any woman can cultivate charm. It is distinctly a mental or spiritual attribute, and, like most human qualities, it is founded on very tangible, matter-of-fact things. A woman's head is the essence of her charm. If she is capable of much living, capable of a big, kind feeling for all the world, it will be evidenced by her manner, it will flash out in her smile; it will reach out through her every medium of expression, winning human hearts wherever she goes.

who has grace of character is always remembered with happiness by those whom lives she has in any way touched.

And Miss Scheff held out her hand to me, encompassing me again with her own inimitable smile, which was just her gracious way of telling me that she had to sing an exacting role to-night, and had given me quite enough of her time and strength to the answering of my questions.

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## FOR THE SPRINGTIME.



In buying dresses for warm weather no mistake can be made in selecting one of these comfortable blouse frocks.

The material of the one to the illustration is white linen with bands of blue. The closing is made with cords and buttons, and a neck effect is seen in the buttoning of the sleeve band.

## POEMS THAT HAVE HELPED

### AN ODE TO THE OAKS OF COLUMBIA HEIGHTS

(Published by special request.)  
The Great Creator of fen and wood,  
Had finished his task and said: "This good."  
He had scattered abroad with a hand benign,  
The seed of the oak and fir and pine;  
For he knew, as only a God can know,  
The needs of his children here below.

The scattered seed on Columbia's Heights  
Developed and grew to men's delight;  
For the grove of stately oaks that stood  
Were the pride of the folk of the neighborhood.  
It seemed the oaks clasped hands with God  
To join his love to earth's humble sod.

All through the years as men passed by,  
They looked on the oaks, with heads reared high;  
And somehow, whether they said it or not,  
They felt they were drawn to this shady spot.  
And deep in their bosoms they formed  
A prayer:  
That the ruthless ax these trees should spare.

Men saw in the oaks a text and song,  
Which rank in the heart as they moved along.  
And their thoughts went out to the Gracious God  
Who planted the oaks in the grassy sod.  
And day after day, "bless the kindly shade,  
These reared awhile both man and maid.

Alas! that man's remorseless ax  
These oaks should doom to Mammon's tax;  
That such a boon from heaven's hand  
Should thus no longer grace the land—  
The pride of strength the oaks went down  
That for years untold decked Columbia's crown.

I dropped a tear as the oaks fell low,  
For my heart was wrung at each rustle now,  
And I wondered how man could be so base,  
To flout such majesty in heaven's face—  
To recall a God whose gifts are so true,  
For his children's good thus set at naught.

And men will pile stone, iron, and wood  
And mortar and brick where the oaks once stood,  
While child and maid, with weary feet,  
Will look in vain for the grassy street,  
For rest and quiet in the brazen shade,  
Which the oaks with their kindly foliage made.

ALTON B. GARTY,  
Chairman Committee of Park and Lanes, Columbia Heights Citizens' Association.

**New Hair Puffer.**  
Every once in a while somebody comes out with a new contrivance to aid in the important work of building up a coiffure. One of the newest of these is the hair puffer designed by the collaboration of a New York man and a New Jersey man. Putting their heads together, they devised a number of flat pieces of wood, grooved so that one will slip another and leave hollows on either side. The hair is strapped around the structure thus formed and clamps are fastened to the hair along the length of each hollow. These clamps press the hair down into the hollows, and after it has been "put up" long enough to set into shape, leaves waves along the locks where they have been.

**Granulated Butter.**  
The Chinese preserve their eggs indefinitely by drying them, the yolks and whites being first separated and then each reduced to powder by evaporation. In India, butter is treated in the same way, so that it never becomes stale and may be kept fresh for a hundred years. The butter is boiled till all the water and curd are gone, and then the remaining clear oil. When the oil cools into a solid it is granulated, and in this form will remain fresh indefinitely. This is what they call ghee, and ghee is nothing more or less than dried butter.

**Canned Peach Mousse.**  
Slice canned peaches to the amount of one quart. Rub through a sieve; add sugar to taste and two quarts of whipped cream. Heap the mousse lightly in individual molds, pack in ice and salt, and let it stand from four to six hours. When ready to serve, unmold and garnish with sliced peaches.

## IDEAL MARRIAGE GROWS FROM EQUALITY AND COMRADESHIP

### The Little Word "Obey" in the Marriage Ceremony Implies Inferiority to One Who Utters It and Should Be Done Away With.

By FRANCES SHAFER.

For many years there has been more or less rebellious protest against that little word "obey" in the marriage ceremony, and every once in a while some one comes along who takes her promises seriously, and who feels unwilling to go through a form of words to which she cannot subscribe in spirit.

And now it seems that the Archbishop of Canterbury objects to an announcement that an approaching marriage in English society the bride was willing to promise to love and honor "till death us do part, but would not consent to obey; and he is quoted as saying that the omission of the word would make the ceremony illegal.

Apart from the church end of it and without any desire to enter into an announcement which for ages has borne the stamp of its approval, it really seems that the institution of marriage should deal with the realities of life as we find them.

And the realities of life to-day hardly warrant the continuance of that word "obey," any more than they do that meaningless clause:

"With all my worldly goods I thee endow."  
Why should a woman render obedience to any one? Why should a man surrender all claim to his "worldly goods?"

And the unreasonable feature of it is that the wife renders obedience no more than the husband gives up his all on his wedding day.

**Times Have Changed.**  
There was a time in the history of men and women when a wife, in point of law, was little more than a chattel, and while the word "obey" was an incongruous and unlovely term in its application to husband and wife as it is to-day, there was a background of reality.

But in our times a marriage that fulfills its promise of happiness must keep all matters of property and inheritance subdued before the more hopeful reign of equality.

And, though it may be regarded as a happy but a shadow, and the shadow happens to offend the senses, the eternal fitness of things as some folk see it, why not make the marriage ceremony in harmony with the spirit of to-day?

Do you realize the difference between a home where the wife and mother is recognized by each member as living on exactly the same plane as the husband and father, intellectually and otherwise, and the other type of home where the wife and mother must defer to a higher will that is supreme where matters of family import are concerned?

Do you realize that the mother influence wanes when the small folk note that it is "father" who makes the decisions, he who controls by an attitude of supremacy? For there are still some homes where the spirit of the word "obey" still lingers, and they are not the ideal homes, not the homes from which the broadest types of men and women emerge.

For it is only as women are clear-seeing, free in thought, intellectual, and conscious of their own worth that they can carry their boys and girls along with them to a point where they look to womanhood as trying something big, true, and worth while, just as they do to manhood.

**Good Cleaning Up Needed.**  
It is not a pleasant thing to admit, and now that the day of "superiority" has quite largely gone by, one does not care for any relics or reminders of less comfortable times, and that is the reason it seems well to clean up all around.

That is why statute books are being examined more closely than heretofore, and why broad-minded, justice-loving folk are asking for the repeal of laws that tell unpleasant stories of other times.

Doubtless it is more or less a dead letter, but it is a pity that in our great country still carry along a law permitting a man to control his wife's earnings? It is contrary to the sentiment that alone makes marriage a beautiful institution, and should be stricken to a dead, an outlived past. Yet

**NEWS NOTES OF PROMINENT WOMEN**  
The daughters of the land of flowers sometimes curiously reverse European methods. They needle their thread instead of threading their needles, and instead of running their needle through the cloth, they hold it still and run the cloth upon it.

Miss Lucy Davis, of Philadelphia, recently addressed a French society near Paris on the present state of woman suffrage in the United States. Miss Davis is a great-granddaughter of Lucretia Mott, and she spoke in a way that she will take an active part in the campaign being planned by the French suffragists. The object of this campaign is to be to nominate and elect if possible women in political positions.

Miss Esther Fowler, of Massachusetts, founded several years ago a school at Sholepur, India, and Miss Mary Harding of her, head of the kindergarten department. The school is under the direction of the American board of commissioners of foreign missions. No effort is made to turn the children from their religion, but simply to show them how to lead a Christian life.

An English lady, long resident in Tokyo, once wrote to a friend that the impulse of her Japanese maids is always to wash their faces and hands with things they buy and inside out. Since the publication of such reports the art of needlework has been greatly improved in Japan. Several of the English methods have been taught with great success, if only to judge by the lovely drawn thread work sold in great quantities in Great Britain.

**Charlotte Russe.**  
Put two cups of milk into a saucepan and let come to a boil. Take the yolks of four eggs, four tablespoonsful of sugar, beat together, stir into the boiling milk, and when thickened set the custard away to cool. Take one-half of a box of gelatin and add to it one cup of warm water and set it on the back of the stove, but do not let it get hot. Beat the whites of five eggs to stiff froth, add one and a half cups of cream and add it to the custard; add flavoring to the beaten whites of the eggs and mix them with the custard, and, last of all, add the gelatin and stir in thoroughly. Take the dish in which the Charlotte russe is to be served, line with white paper, and pour the mixture into the ice chest. This should be made two or three hours before serving.

**Many Shades of Red.**  
The new combination in smart afternoon and evening gowns is the tomato red, with the purple of Hamburg grapes. This red is one of the shades of red, the fashionable color and is a lovely one, indeed.

Among its rivals are raspberry, watermelon, flame, and geranium. Among the purples are grape, night, coral, Vaseline, or cardinal purple, and amethyst purple.

It is not a new fashion to mingle purple and red, but for a while it went out; now it seems to have returned through the lasting influence of Paul Poiret, who has never ceased to love and use it, so that it has become more credited to his name than to any other great designer.

Stains may be removed, even from the most delicately colored gowns, by suspending them for a day in an atmosphere of ammonia. Provide a tall glass cylinder, in the bottom of which place strong ammonia. Be careful to remove from the sides of the jar any ammonia that may have splattered upon them. Suspend the gowns to the stopper in the cylinder. They must not come in contact with the liquid.

such a law still stands in ten States. Unquestionably it is a dead-letter in France in the days when the gifted artist, Mrs. Lebrun, painted those exquisite portraits and her spendthrift artist-husband demanded her earnings; but now that the spirit is all out of it why should we preserve the letter of a law that is as unjust as it is ugly?

**The Ideal Marriage.**  
It is just as unbecomingly to the new man as to the new woman, for the new man recognizes that from equality and comradeship the ideal marriage grows easily and naturally.

And those three words, love, honor, and share, cover a great deal that never will grow and thrive under the restraining, demoralizing effect of "obey," and all that it implies of superiority and inferiority.

And while these doubts are many who want the marriage ceremony preserved in its old, covered form, there are others who hope to see all our institutions breathe a spirit of equality and growth, men developing to his best possibilities, woman always keeping pace, for there's the princess, you remember.

"It" be small, slight-natured, miserable.  
How shall men grow?"

**CLOGGED PORES MAKE COMPLEXION UNSIGHTLY**  
The clogging of pores is less often due to natural conditions than to mismanagement. The girl who habitually and lavishly paints or powders will before long have her face beset by the unhealthily enlarged pores that ruin the best complexion.

If you must use cosmetics, use them with judgment. Never powder directly after washing the face, especially if hot water has been used. The skin is relaxed, the pores open, and the powder clogs.

After washing the face use an astringent lotion or dash the face with cold water. This is one of the best pore closers known and tones up the skin. After the cold spray there is far less harm from powdering, though it should not be used so thickly and only a good powder should be used.

Some powders have a greasy quality that makes them especially prone to clog. Pure talcum is a good choice. Do not let it stay on too long, especially when one is overheated. The constant use of powder to prevent shine in summer is the cause of many bad skins and enlarged pores to the face.

Never tamper with astringent lotions without advice from a skin specialist. If your skin is fine or sensitive it can be ruined by the use of astringents that agree admirably with others. The constant use of benzoin, so often advised, is harmful in many skins. Even more so is the practice of dabbing the face with vinegar or pure alcohol.

**WRINKLES GO QUICK!**  
PRINCESS TOKIO  
New Home Treatment DELIGHTS AMERICANS  
LOOK YOUNG AGAIN  
Get This Free Book—Commence to Remove Your Wrinkles at Once.

Beautify Dancers and the Medical Profession Stand Against its Amusement. The above quantities are sufficient for one quart. Time according to the mode of treating.

**Irish Stew with Tomatoes.**  
One pound of beef, one beef knuckle, cracked, two onions one turnip, two carrots, two potatoes, two tomatoes or one-half can, one-half cup of flour. Cut the meat in small pieces, putting aside the fat, and put meat and bones in a kettle, cover with cold water and put on the fire. Put the fat in a spider and fry a sliced onion in it. If there was no sliced onion in it, fry the purpose use some beef dripping or pork fat. Stir in a half cup of flour, and when browned turn it into the kettle. Simmer from two to three hours, adding boiling water occasionally to keep a good amount.

When done, if the gravy is not as thick as desired, skin out the meat and vegetables and thicken it, then serve separately. If you wish dumplings, make some from your favorite recipe and drop quickly into the boiling stew when nearly done, cover closely, and cook ten to fifteen minutes.

**Pan Roast.**  
Take fifty fine, large oysters and wipe dry with a soft cheesecloth. Lay them on a platter and cover with melted butter, then in this for fifteen minutes, turning often. Then roll each oyster in fine, dry bread crumbs, then dip into beaten egg and again into crumbs. Have arranged in a baking pan as many cleaned deep shells as you need to serve; lay the oysters in these and place in a quick oven and bake until they are a dainty brown.

**A Silver Wedding.**  
A novel cake box for a silver wedding reception has favor boxes of white moire paper, with the monogram of the bride and bridegroom in raised silver letters, and in one corner the date of the wedding and in the other the date of the wedding.

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The American System  
All you need to do is to follow the simple directions given in this book and you will save more than half on your dressmaking.

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## WAINSON'S WHITE GOODS

Offerings Extraordinary in Best Kinds.  
Now for White Goods. Here are the most wanted weaves—lowest in price:

IMPROVED VOILE, 46 inches wide and worth 15c a yard, for	19c
STRIPED CREPE CLOTH, 31 inches wide; specially adapted for the making of underwear. 13c yard grade at, a yard.	12 1/2c
SHEER INDIA LINON, 46 inches wide. Worth 15c yard. For	11 1/2c
SOFT FINISH NAINSOOK, 36 inches wide and worth 15c a yard for	9 1/2c

White Goods Store—Street Floor.

LINEN FINISH PERCALE, 36 inches wide and worth 15c a yard. Special at, a yard.	10c
SUN-BLEACHED ENGLISH LONG-CLOTH, 36 inches wide and 12-yard pieces, worth 22c. Special, a piece.	\$1.75
PERSIAN LAWS, 45 inches wide. Worth 15c a yard. To sell to-day at, a yard.	19c
SILK FINISH NAINSOOK, 38 inches wide, 10-yard piece, worth 11.75. Special, a piece.	\$1.35

## MODERN GIRL IS CHARMING MODEL

She Follows Simplicity of Style This Spring.

The modest and retiring violet among damasks is the favorite pattern of the springtime. For some time past the fashion has been trending toward the gentle femininity of the prunes and pinks period of the '80s of the last century, and each new mode that is used strengthens the cult.

It is an absolutely engaging pose in its new interpretation, for it lacks the simpering and rather vacant "dolly" look that is apparent in the portraits of seventy years ago. The athletic and "manly" phase through which women have passed during the past twenty years has taken that expression away, and no one regrets its absence.

No detail of her toilet alters a girl's appearance more completely than the dressing of her hair. It gives a new character to her face. At the present time the center parting, which is the prevalent choice, is of a refining influence, giving the features repose, adding depth to the eyes, and intensifying the thoughtful expression of the countenance.

The girls of the present day admire the idea of covering the ears and protecting the braids, but arrange them in a loose and careless fashion. They also permit a greater carelessness to pervade the tresses at the back of the head, where they are arranged in loose puffs and coils, than did their grandmothers. In some instances a curl is allowed to stray over the shoulder, and many girls are re-establishing the attractive swish of hair burnished brightly and passed over the crown of the head.

Many more latitudes is permitted to them than was enjoyed by their great grandmothers in the choice of evening coiffure decorations.

**SOME USEFUL HINTS FOR THE YOUNG HOUSEWIFE**  
To clean piano keys moisten a soft cloth by dipping it into lemon juice. Rub this on the keys and then dry thoroughly with a soft rag.

To prevent fish or meat from slipping through the fingers when cleaning, first dip the tips of the fingers into salt.

Platons will keep bright and smooth by rubbing them over washed paper before putting them away until the next washday.

Discolorations on enamel pans may be removed by filling the pans with water to which a little chloride of lime has been added. Boil this brack and then thoroughly clean with soap and water.

To remove verdigris from metal, dip a soft cloth in ammonia and rub the discoloration briskly.

When cleaning a specially prominent piece of white enamel work use a mixture of two tablespoonfuls of ammonia added to one-half cup of milk. This will prevent the yellowing which some soaps give white enamel.

Deep, slim veins may be easily cleaned by filling with clear hot water and adding small bits of paper. This is shaken vigorously and the paper washes away the sediment.

**Irish Stew with Tomatoes.**  
One pound of beef, one beef knuckle, cracked, two onions one turnip, two carrots, two potatoes, two tomatoes or one-half can, one-half cup of flour. Cut the meat in small pieces, putting aside the fat, and put meat and bones in a kettle, cover with cold water and put on the fire. Put the fat in a spider and fry a sliced onion in it. If there was no sliced onion in it, fry the purpose use some beef dripping or pork fat. Stir in a half cup of flour, and when browned turn it into the kettle. Simmer from two to three hours, adding boiling water occasionally to keep a good amount.

When done, if the gravy is not as thick as desired, skin out the meat and vegetables and thicken it, then serve separately. If you wish dumplings, make some from your favorite recipe and drop quickly into the boiling stew when nearly done, cover closely, and cook ten to fifteen minutes.

**Pan Roast.**  
Take fifty fine, large oysters and wipe dry with a soft cheesecloth. Lay them on a platter and cover with melted butter, then in this for fifteen minutes, turning often. Then roll each oyster in fine, dry bread crumbs, then dip into beaten egg and again into crumbs. Have arranged in a baking pan as many cleaned deep shells as you need to serve; lay the oysters in these and place in a quick oven and bake until they are a dainty brown.

**A Silver Wedding.**  
A novel cake box for a silver wedding reception has favor boxes of white moire paper, with the monogram of the bride and bridegroom in raised silver letters, and in one corner the date of the wedding and in the other the date of the wedding.

## FAMILY RECIPES FOR HOUSEKEEPERS

Send Your Favorite Recipe to This Department.

**Baked Shad Roe.**  
Cook shad roe ten minutes in boiling water to which has been added one teaspoonful each salt and vinegar. Drain, put in buttered baking pan, cover with tomato sauce, bake about twenty-five minutes. Serve with remaining sauce poured over the roe on platter.

**Tomato Sauce.**  
Simmer ten minutes one and one-half cups canned tomato with one sliced onion, bit of bay leaf, two cloves, three strain. Add two tablespoonfuls of butter, half two and one-half tablespoonfuls of flour, gradually the strained tomato, stir till thickened, season with salt and pepper.

**Apple Cake.**  
Make a baking powder biscuit mixture, using one cup of milk; mix and set together twice two cups of pastry flour, one teaspoonful of salt, four of baking powder. Work in two tablespoonfuls of butter, then add milk gradually. Turn into a buttered cake tin, press slices of apple into the dough. Bake about half an hour in a moderate oven.

**Lemon Syrup.**  
Boil six ounces of sugar in a pint of water until it is dissolved. Let it cool, then add a quarter of a pint of lemon juice, half a dram of essence of lemon. Mix thoroughly and bottle for use. This is a quarter of an hour to boil syrup.

**Eggs for Luncheon.**  
Beat up six eggs, yolks and whites, add to them two or three young onions, and some parsley shredded very fine. Season with salt and pepper. Mix the above with equal quantities of melted butter and grated cheese, about two ounces of each, fry lightly, stirring the mixture briskly while in the pan. Time six to eight minutes to fry. Sufficient for two or three.

**Margarine Ice Cream.**  
Mix one cup of margarine with a pint and a half of cream and six ounces of sifted sugar, whip the cream, then freeze. The above quantities are sufficient for one quart. Time according to the mode of treating.

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